### **EAST Search History**

Ref #	Hits	Search Query	DBs	Default Operator	Plurals	Time Stamp
L1	138	(bakery product) and (xylanase)	US-PGPUB; USPAT; USOCR; FPRS; EPO; JPO; DERWENT	ADJ	ON	2007/10/03 10:40
L2	115	1 and (dough)	US-PGPUB; USPAT; USOCR; FPRS; EPO; JPO; DERWENT	ADJ	ON	2007/10/03 10:41
L3	66	2 and (stick\$)	US-PGPUB; USPAT; USOCR; FPRS; EPO; JPO; DERWENT	ADJ	ON	2007/10/03 10:41
L4	4	3 and @py<"1998"	US-PGPUB; USPAT; USOCR; FPRS; EPO; JPO; DERWENT	ADJ	ON	2007/10/03 10:51
L5	24	(sibbesen\$.in. or sorensen\$.in)	US-PGPUB; USPAT; USOCR; FPRS; EPO; JPO; DERWENT	ADJ	ON	2007/10/03 10:53
L6	11	5 and xylanase	US-PGPUB; USPAT; USOCR; FPRS; EPO; JPO; DERWENT	ADJ	ON	2007/10/03 10:56



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"xylan	ase" AND				# [	- 1998	Search	Ad Sc Sc

The "AND" operator is unnecessary -- we include all search terms by default. [details]

#### Scholar All articles - Recent articles Results 1 - 10 of about 80 for "xylanase" AND "dough". (0.11

#### **All Results**

J Prieto

P Sanz

O Tupasela

X Rouau

K Autio

## ... xylanase, method for its production, bacteria producing a xylanase, DNA fragment encoding a xylanase ... - all 4 versions »

M Gottschalk, E Schuster, B Sprossler - US Patent 5,306,633, 1994 - Google Patents

... baking methods. The conven -tional resting time required for yeast dough

is sufficient to allow the xylanase to act. Having generally ...

Cited by 13 - Related Articles - Web Search

## Baker's asthma due to the enzyme xylanase-a new occupational allergen - all 3 versions »

X Baur, I Sander, A Posch, M Raulf-Heimsoth - Clin Exp Allergy, 1998 - ingentaconnect.com ... preparation and bread **dough** flouring. ... Skin prick testing produced strong positive results with **xylanase** and cellulase of Aspergillus niger, a-amylase of ...

Cited by 15 - Related Articles - Web Search - BL Direct

## <u>Functionality of enzymes that hydrolyse starch and non-starch polysaccharide</u> in breadmaking - all 3 versions »

MA Martínez-Anaya, T Jiménez - Zeitschrift für Lebensmitteluntersuchung und-Forschung A, 1997 - Springer

... A fast rate may be preferable for gluten to form an optimum complex [16], but too much **xylanase** can result in a **dough** that is too soft and sticky [13]. ...

Cited by 10 - Related Articles - Web Search - BL Direct

## <u>Investigations into the effects of an enzyme preparation for baking on wheat</u> flour **dough** pentosans

X ROUAU - Journal of cereal science(Print), 1993 - cat.inist.fr

... enzyme preparation for baking on wheat flour **dough** pentosans. ... Solubilization; Solubilización; Viscosité; Viscosity; Viscosidad; Arabinoxylane; Endo-**xylanase**.

Cited by 26 - Related Articles - Web Search - BL Direct

#### Use of xylanase in baking - all 2 versions »

JQ Si - Trends in Food Science and Technology, 1996 - wipo.org ... obtainable from a strain of the fungal species A. aculeatus. The xylanase may be present in a bread or dough improving composition. ...

Cited by 1 - Related Articles - Cached - Web Search

## Effects of Purified Endo-beta-xylanase and Endo-beta-glucanase on the Structural and Baking ... - all 3 versions »

K Autio, H Harkonen, T Parkkonen, T Frigard, K ... - Lebensmittel-Wissenschaft und-Technologie, 1996 - ingentaconnect.com

... measurements. Both xylanase and beta-glucanase had a positive effect on the dough volume, but a negative effect on the oven rise. Addition ...

Cited by 15 - Related Articles - Web Search - BL Direct

#### Composition for improving the properties of dough and method of using

#### same - all 2 versions »

J Maat, M Roza - US Patent 5,108,765, 1992 - Google Patents

... After moulding, slight stickiness on the surface of the 20 **dough** was observed only with the **xylanase** control (A) and thetest with 1 ppm oxidase (B). **Dough** ... Web Search

Enzymes with xylanase activity from Aspergillus aculeatus - all 6 versions » LV Kofod, MS Kauppinen, S Christgau, HP Heldt- ... - US Patent 5,693,518, 1997 - Google Patents

... as **dough** or baked products made from wheat or comprising ... pectin with an **xylanase** of the invention includes bread, rolls, acetylesterase ...

Cited by 3 - Related Articles - Web Search

#### Allergy from cellulase and xylanase enzymes - all 3 versions »

K Tarvainen, L Kanerva, O Tupasela, B Grenquist- ... - Clin Exp Allergy, 1991 - Blackwell Synergy

... it has been permissible in Finland to add cellulase to white bread **dough**, to break ... Cellulase and **xylanase** are new agents to be remem- bered in skin allergology ... Cited by 29 - Related Articles - Web Search

#### Synergistic effect of enzymes for breadbaking

J QI SI - Cereal foods world, 1997 - cat.inist.fr

... α-Amylase; α-Amylase; α-Amylase; Qualité; Quality; Calidad; Panification; Bread making; Panificación; **Xylanase**; Pâte cuisson; **Dough**; Carboxylic ester ... Cited by 20 - Related Articles - Web Search

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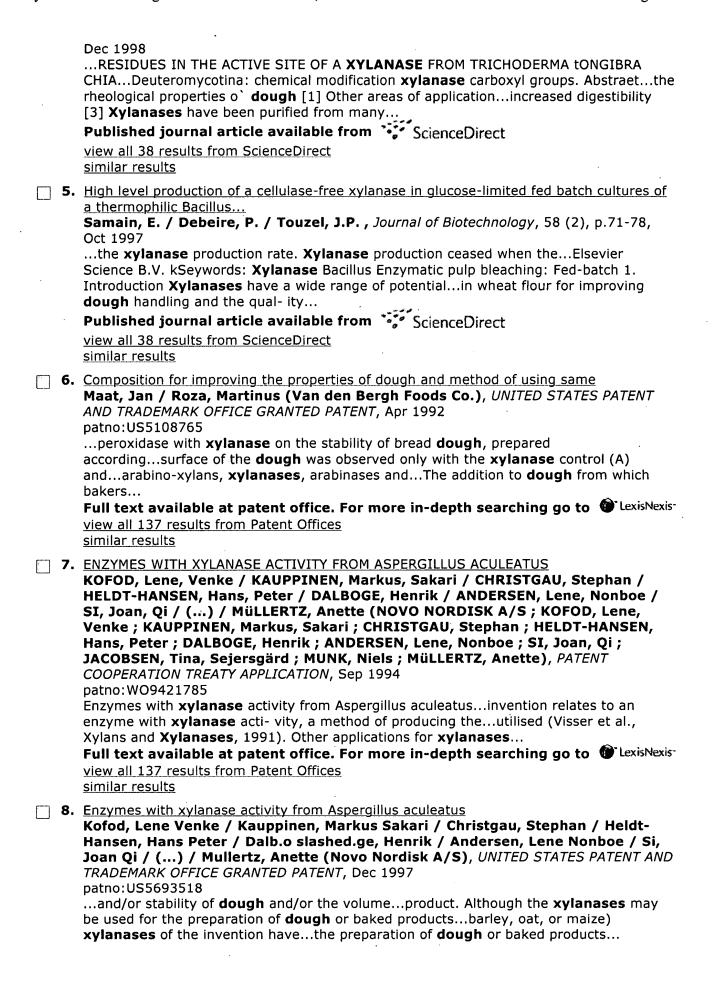
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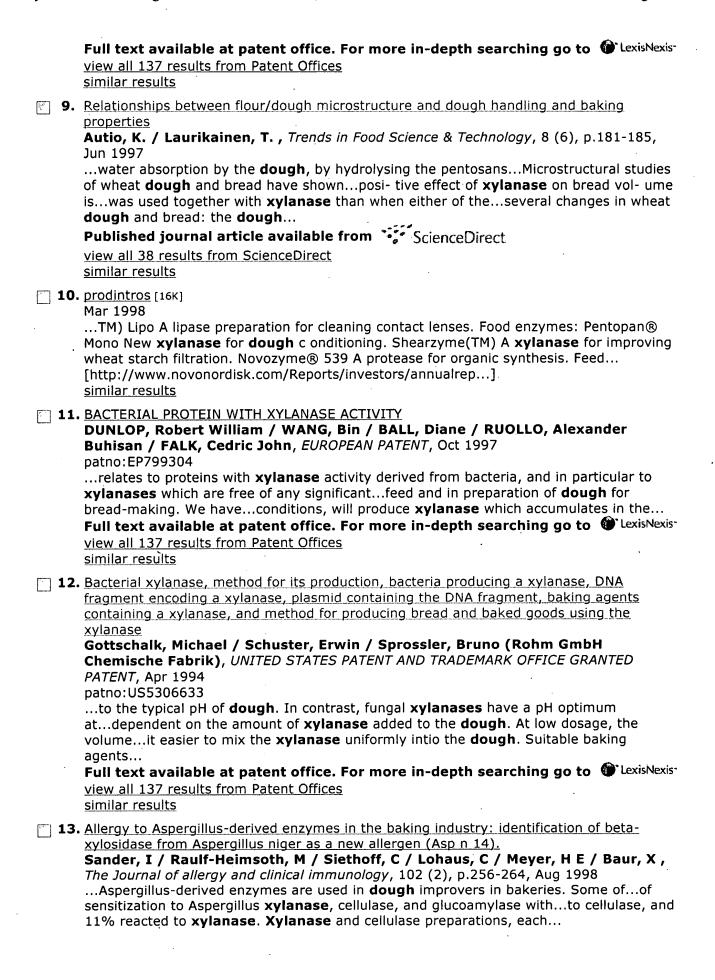
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Si, J.Q., Trends in Food Science & Technology, 7 (4), p.142-142, Apr 1996A1 A method for improving the properties of a dough and/or a bakery product made from dough by the addition of Aspergillus aculeatus xylanase (endo- 1,3-i-xylosidase). The enzyme is added to the dough or its ingredients, and may also be present in  Published journal article available from ScienceDirect  view all 38 results from ScienceDirect	(F)	3						Or	
from <b>dough</b> by the addition of Aspergillus aculeatus <b>xylanase</b> (endo- 1,3-i-xylosidase). The enzyme is added to the <b>dough</b> or its ingredients, and may also be present in  Published journal article available from ScienceDirect  view all 38 results from ScienceDirect	LI	•	Si, J.Q., 7	rends in Food S	Science & Technology, 7			Al	
view all 38 results from ScienceDirect			from doug	<b>h</b> by the addition	on of Aspergillus aculea	tus <b>xylanase</b> (endo- 1,3-i-xylosidase).			
			Published	journal articl	le available from 📆	ScienceDirect			
Jimmar results			view all 38 similar res		<u>cienceDirect</u>				
<b>4.</b> Essential carboxyl residues in the active site of a xylanase from Trichoderma longibrachiatum		4.			es in the active site of a	xylanase from Tricho	derma		





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#### 14. PROCESSING PLANT MATERIAL WITH XYLANASE

JACOBSEN, Tina Sejersgard / HELDT-HANSEN, Hans Peter, Novo Nordisk A/S / KOFOD, Lene Venke, Novo Nordisk A/S / BAGGER, Christian / MÜLLERTZ, Anette (Novozymes A/S), EUROPEAN PATENT, Dec 1996

patno: EP746206

...INVENTION) The present invention relates to a **xylanase** preparation for reducing the viscosity...starch. The hemicellulase used was a **xylanase** preparation containing significant side-activities...and protease activity. It is known that **xylanases** are capable of degrading wheat flour...

Full text available at patent office. For more in-depth searching go to view all 137 results from Patent Offices similar results

#### **15.** XYLANASE PRODUCTION

VAN GORCOM, Robert, F., M. / HESSING, Johanna, G., M. / MAAT, Jan / ROZA, Martinus / VERBAKEL, Johannes, Maria, A. (Quest International Services B.V.), EUROPEAN PATENT, Jun 1994

patno: EP600865

...obtained by washing **dough** to remove the gluten fraction. Different **xylanases** have already been...compositions to the **dough**, including an enzyme...hemicellulose degrading or **xylanase** activity, the origin...various effects on the **dough** and bread properties. The presence of **xylanases** having bread improving...

Full text available at patent office. For more in-depth searching go to view all 137 results from Patent Offices similar results

#### 16. CLONING AND EXPRESSION OF XYLANASE GENES FROM FUNGAL ORIGIN

VAN DEN BROECK, Henriette, Catharina / DE GRAAFF, Leendert, Hendrik / HILLE, Jan, Dirk, Rene / VAN OOYEN, Albert, Johannes, Joseph / VISSER, Jacob / HARDER, Abraham (GIST-BROCADES N.V.; VAN DEN BROECK, Henriette, Catharina; DE GRAAFF, Leendert, Hendrik; HILLE, Jan, Dirk, Rene; VAN OOYEN, Albert, Johannes, Joseph; VISSER, Jacob; HARDER, Abraham), PATENT COOPERATION TREATY APPLICATION, Feb 1992 patno: WO9201793

cloning and Expression of **Xylanase** Genes From Funaal Oriain 5 The present...protein having the activity of a **xylanase**. The present invention also provides...the production and use of a single **xylanase** which is obtainable in a form which...

Full text available at patent office. For more in-depth searching go to view all 137 results from Patent Offices similar results

#### 17. AN ENZYME WITH XYLANASE ACTIVITY

SANDAL, Thomas / KOFOD, Lene, Venke / KAUPPINEN, Markus, Sakari / ANDERSEN, Lene, Nonboe / DYBDAL, Lone (NOVO NORDISK A/S), PATENT COOPERATION TREATY APPLICATION, Jul 1997 patno:WO9727292

TITLE: An enzyme with **xylanase** activity FIELD OF INVENTION The present invention relates to an enzyme with **xylanase** activity, a cloned DNA sequence encoding the enzyme with **xylanase** activity, a method of producing the enzyme, an enzyme composition...

Full text available at patent office. For more in-depth searching go to <u>View all 137 results from Patent Offices</u> similar results

18.	AN ENZYME WITH XYLANASE ACTIVITY  SANDAL, Thomas / KOFOD, Lene, Venke / KAUPPINEN, Markus, Sakari / ANDERSEN, Lene, Nonboe / DYBDAL, Lone (NOVO NORDISK A/S), PATENT COOPERATION TREATY APPLICATION, Jul 1997 patno:WO9727290  TITLE: An enzyme with xylanase activity FIELD OF INVENTION The present invention relates to an enzyme with xylanase activity, a cloned DNA sequence encoding the enzyme with xylanase activity, a method of producing the enzyme, an enzyme composition  Full text available at patent office. For more in-depth searching go to LexisNexis- view all 137 results from Patent Offices similar results
19.	Cloning and expression of xylanase genes from fungal origin van den Broeck, Henriette C. / de Graaff, Leendert H. / Hille, Jan D. R. / van Ooyen, Albert J. J. / Visser, Jacob / Harder, Abraham (Gist-Brocades, N.V.), UNITED STATES PATENT AND TRADEMARK OFFICE GRANTED PATENT, Oct 1994 patno:US5358864sequences of fungal origin which encode xylanases and genetic variants thereof. The DNA sequence preferably includes the xylanase-encoding sequence and adjacent 5hybrid DNA sequences containing the xylanase-encoding sequence coupled to regulatory Full text available at patent office. For more in-depth searching go to LexisNexis- view all 137 results from Patent Offices similar results
20.	Van Den Broeck, Henriette Catharina / De Graaff, Leendert Hendrik / Hille, Jan Dirk René / Van Ooyen, Albert Johannes Joseph / Visser, Jacob / Harder, Abraham (BASF Aktiengesellschaft), EUROPEAN PATENT, Jan 1992 patno:EP463706encoding a protein having the activity of a xylanase. The present invention also providesfor the production and use of a single xylanase which is obtainable in a form which is free of other xylanases, and indeed from other enzymes in general Full text available at patent office. For more in-depth searching go to View all 137 results from Patent Offices similar results
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	"xylanase" and "dough" Search
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